

LAFLEUR LAROZE

SAINT EMILION GRAND CRU

VINTAGE FACT SHEET

2001

WEATHER CONDITIONS

A particularly wet winter helped to satisfactorily replenish ground water reserves. May saw the return of hot, dry, sunny weather. These conditions allowed the vines to make up for lost time and flower both quickly and uniformly.

A frosty morning in April caused minor damage to three plots.

The incidence of vine diseases was fairly limited overall.

A wetter July than usual boosted vine growth and correspondingly delayed grape ripening, which eventually occurred in favourable conditions thanks to fine end of season weather.

HARVESTING

Later than previous years (when we had harvested earlier), we picked the perfectly ripe rot-free grapes in highly favourable conditions.

The vintage in figures

MID-FLOWERING DATES	Merlots: 2 nd June	Cabernets: 2 nd June	
DATES FOR MID-POINT OF COLOUR CHANGE	Merlots: 11 th August	Cabernets: 18 th August	
LEAF REMOVAL	Yes		
THINNING OUT	Yes		
HARVESTING DATES	Merlots: from 24 th to 28 th Sept	Cabernets: from 1 st to 4 th Oct	
WINE YIELD	4,300 litres per hectare		
LENGTH OF BARREL AGEING	12 months		
%AGE OF NEW BARRELS	50% new barrels	50% 1-year-old barrels	
FINING	1 st wine: No	2 nd wine: No	
FILTRATION	1 st wine: Filtration with earth	2 nd wine: Filtration with earth	
BOTTLING	April 2003		
NUMBER OF BOTTLES	1 st wine: 89,000 bottles	2 nd wine: 24,000 bottles	
%AGE 1 st and 2 nd WINE	1 st wine: 79%	2 nd wine: 21%	
BLEND (approximate)	75% Merlots	23% Cab. Francs	2% Cab. Sauv.

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TASTING NOTES

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- Bright and limpid, the red colour is deep and intense. A slight colour change appears around the meniscus as expected.
- The initially discrete nose firstly expresses fresh menthol hints, then when the wine is swirled, these are followed by ripe red fruit and spicy notes.
- The first impression on the palate is sweet and tasty, which leads to rich, velvety tannins that form a harmonious coating. The aromas burst forth with real pleasure.
- The finish is of fresh, ripe fruit and spices.
- This wine is a fine example of the superb 2001 vintage with its gorgeous roundness and many facets. Tasting it is a melodious appeal to the senses with no sudden surprises. It is close to its best and can age more in proper keeping conditions (2007 - 2011).

(Tasting notes on 9th February 2007 an hour after decanting)



Château Laroze

BP 61

33330 SAINT EMILION

<http://www.laroze.com>

Tél: 33 (0) 557 247 979

Fax: 33 (0) 557 247 980